

APPETIZERS

PORK BELLY

Crispy pork belly, blackberry sauce, and goat cheese grits **18**

TEMPURA PRAWNS

Five Eel River Blonde battered prawns, garlic aioli and cocktail sauce **18**

*OYSTERS

Pacific oysters on half shell. Raw or broiled with citrus butter

6 EA 1/2 Dozen 30

PRAWNS (5) COCKTAIL

Poached prawns and cocktail sauce **18**

CRISPY CAULIFLOWER

Tempura batter, sweet chili BBQ **16**

TRUFFLE GARLIC PARMESAN FRIES

Chopped garlic, truffle oil, parmesan, fresh herbs **10**

SALADS

HOUSE SALAD

Mixed greens, cherry tomatoes, marinated garbanzos, with your choice of dressing. **4.50**

House Caesar 5

COBB SALAD

Marinated grilled chicken breast served on a bed of fresh field greens, topped with avocado, diced tomato, bleu cheese crumbles, cucumber slices, boiled egg and diced bacon, with our dijon vinaigrette. **18**

CLASSIC CAESAR

Crisp romaine lettuce tossed in our rich anchovy dressing with croutons, and parmesan cheese

14

Add Chicken 3

**Consuming raw or undercooked meats, seafood, shellfish, or eggs may greatly increase your risk of foodborne illness. All parties of seven or more will be charged an 18% gratuity. Parties of ten or more may only split payment three ways*

ENTRÉES

All entrées come with soup or salad

*ANGUS RIB EYE 12 OZ

Certified Angus Beef,
garlic mashed potatoes,
seasonal vegetables **35**

*NEW YORK STRIP 8 OZ

USDA choice New York strip,
garlic mashed potatoes,
seasonal vegetables **22**

*PRIME RIB

USDA choice Prime Rib, garlic
mashed potatoes,
seasonal vegetables

10oz \$30 16oz \$43 24oz \$64

Only offered Friday & Saturday

*ANGUS RIB EYE 16 OZ

Certified Angus Beef,
garlic mashed potatoes,
seasonal vegetables **47**

*NEW YORK STRIP 12 OZ

USDA choice New York strip,
garlic mashed potatoes,
seasonal vegetables **28**

Add sautéed mushrooms to your steak 7

Make it Oscar - Dungeness crab, asparagus, béarnaise sauce 10

*STEAK DIANE

Bistro medallions, garlic mashed
potatoes, mushrooms, cognac cream
sauce **25**

CHICKEN PARMESAN

Breast fillet, tomato sauce,
mozzarella, parmesan, spaghetti
noodles **24**

RISOTTO DU JOUR

Seasonal special **14**

*STEAK FRITES

Bistro medallions, garlic
parmesan fries, mushrooms **27**

*CATCH OF THE DAY

Rice, seasonal vegetables
Market Price

SHRIMP SCAMPI

Prawns, tomato, herbs, spaghetti,
beurre blanc **29**

CHICKEN OSCAR

Breast fillet, dungeness crab,
asparagus, béarnaise sauce,
garlic mashed potatoes **20**

*SEARED SALMON

Salmon, asparagus,
wild rice pilaf, blackberry sauce **26**

PASTA PRIMAVERA

Seasonal vegetables, white wine, garlic
cream sauce, with garlic bread **18**

CHICKEN PICATTA

Breast fillet, asparagus,
lemon caper sauce,
spaghetti noodles **24**

*SALMON PICATTA

Salmon, asparagus, lemon
caper sauce, spaghetti noodles **24**

SPAGHETTI WITH MEATBALLS

Tomato sauce, beef meatballs,
with garlic bread **20**
Vegetarian 14

**Consuming raw or undercooked meats, seafood, shellfish, or eggs may greatly increase your risk of foodborne illness.
All parties of seven or more will be charged an 18% gratuity. Parties of ten or more may only split payment three ways*

LOCAL FAVORITES

*FISH TACOS

Grilled cod, cabbage, chipotle aioli, provolone, corn tortilla, served with chips and salsa **17**

CALIFORNIA CHICKEN SANDWICH

Breast fillet, bacon, tomato, avocado lettuce, garlic aioli, served on a croissant with french fries **17**

FISH AND CHIPS (2 PCS)

Eel River Blonde battered cod, potato rounds, and coleslaw **16**
Three piece **21**

BACON-WRAPPED MEATLOAF

Garlic mashed potatoes, seasonal vegetables, tomato glaze. Served with your choice of soup or salad. **26**

CHICKEN FRIED STEAK

Hand-breaded beef cube steak, garlic mashed potatoes, seasonal vegetables, with country gravy. Served with your choice of soup or salad. **20**

FRENCH DIP

Prime rib, french bread, au jus and french fries **16**

*BUILD YOUR OWN BURGER 12

Angus beef patty served with french fries and your choice of toppings:

CHEESE

Cheddar
Pepper Jack
Swiss
Provolone

SAUCE

BBQ
Garlic aioli

EXTRA

Bacon **2**
Avocado **1**

SIDES

ASPARAGUS

Butter, shallot, lemon **8**

SEASONAL VEGETABLES

Roasted with olive oil **5**

MACARONI AND CHEESE

Cavatapi, cheddar, fontina, gouda **13**
Make it Spicy **1**

GARLIC BREAD

French bread with garlic butter and parmesan cheese **4**

FRENCH FRIES 6

GARLIC MASHED POTATOES 6

SOUP DU JOUR

Cup **5** Bowl **9**

DESSERTS

ICE CREAM SUNDAE 9

TRIPLE CHOCOLATE BROWNIE

Served with a scoop of Vanilla ice cream **9**

CREME BRULÉE

House-made **8**

CHEESECAKE 9

COLE SLAW 5

BUTTER SAUTÉED MUSHROOMS 7

COUNTRY GRAVY 4

POTATO ROUNDS 8

RICE PILAF 8

CHOCOLATE LAVA CAKE 9

CARROT CAKE

Locally made **9**

**Consuming raw or undercooked meats, seafood, shellfish, or eggs may greatly increase your risk of foodborne illness. All parties of seven or more will be charged an 18% gratuity. Parties of ten or more may only split payment three ways*

DRINKS

APEROL SPRITZ

Aperol, prosecco, and club soda **11**

BLUEBERRY LEMON DROP

Absolut Citron vodka, sweet and sour, lemon juice, blueberry syrup **12**

JALAPENO WATERMELON MARGARITA

Corralejo Reposado tequila, triple sec, sweet and sour, lime juice, jalapeno, and fresh-made watermelon syrup **13**

JAMESON MULE

Jameson whiskey, ginger beer, and lime juice **11**

DRAFT BEER

Rotating tap handles, inquire with your server on our current selection

BOTTLED BEER

Coors	5	Eel River Blonde	6	Lagunitas IPA	6
Coors Light	5	Eel River IPA	6	Lost Coast Great White	6
Corona	6.5	Elysian IPA	6	Lost Coast Tangerine	6
Blue Moon	6	Guinness	6	Mad River Steelhead	6
Budweiser	5	Gyppo Stout	8.5	Michelob Ultra	5
Bud Light	5	Heineken	6	Modelo	6.5
				Pacifico	6

OTHER

Eel River Clarity (rotating flavors)	5
Humboldt Cider Swipe Right	7.5
Humboldt Cider Friends with Benefits	7.5
Long Drink (traditional, cranberry, seasonal)	5

NON-ALCOHOLIC BEER SELECTION

Corona	5	Lagunitas IPNA	5
Heineken 00	5	Run Wild IPNA	5

RED WINE

NAPA CELLARS Cabernet, Napa Valley	18	63
BREAD & BUTTER Cabernet, Napa Valley	8	28
GNARLY HEAD Old Vine Zinfandel, Lodi	10	34
OLD GROWTH Experience Red Blend, Humboldt County	15	54
BREAD & BUTTER Merlot, Napa Valley	8	28
SEAGLASS Pinot Noir, Santa Barbara	10	34
BREAD & BUTTER Pinot Noir, Napa Valley	8	28

WHITE WINE

BREAD & BUTTER Chardonnay, Napa Valley	8	28
NAPA CELLARS Chardonnay, Napa Valley	10	34
BREAD & BUTTER Pinot Grigio, Napa Valley	8	28
BREAD & BUTTER Sauvignon Blanc, Napa Valley	8	28
TRINITY RIVER Kingfisher Sauvignon Blanc, Lake County	12	40
SEAGLASS Rose, Santa Barbara	9	32
BUEHLER VINEYARDS White Zinfandel, Napa Valley	9	32
FRANCIS FORD COPPOLA Prosecco, Napa Valley	10	34

CORKAGE FEE 15

WINE BY THE BOTTLE

FRANCIS FORD COPPOLA Directors Cut Cabernet, Napa Valley	45
OLD GROWTH Cabernet, Humboldt County	72
FRANCIS FORD COPPOLA Claret Cabernet, Napa Valley	40
FRANCIS FORD COPPOLA Eleanor Red Blend, Napa Valley	130
TRINITY RIVER Coho Red Blend, Humboldt County	48
OLD GROWTH Pinot Noir, Humboldt County	60
TRINITY RIVER Merganser Rose, Mendocino	42
TRINITY RIVER Cedar Waxwing Pinot Gris, Lake County	40
OLD GROWTH Blanco, Humboldt County	50
OLD GROWTH Vermentino, Humboldt County	56
CHANDON Brut Sparkling Wine, Napa Valley	58